

DINNERLY



Tofu and Coconut Rendang with Kale and Steamed Rice



25 minutes



2 Servings

Rendang is a popular Indonesian-Malaysian curry, usually made with beef. Our family-friendly vegan version serves up peanut satay tofu and kale cooked in a mild coconutty curry sauce.

WHAT WE SEND

- 150g jasmine rice
- 100g kale
- 200g peanut satay tofu ^{1,5,6}
- 2 vegetable stock cubes
- 35g rendang curry paste
- 200ml coconut milk

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 garlic clove
- 180ml (¾ cup) boiling water
- 1½ tbs vegetable oil

TOOLS

- small saucepan with lid
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Peanuts (5), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 750kcal, Fat 44.5g, Carbs 78.6g, Proteins 26.6g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



2. Prep ingredients

Meanwhile, crush or finely chop **1 garlic clove**. Remove the tough inner stems from the **kale**, then coarsely chop the leaves. Quarter the **tofu pieces**. Crumble **1 stock cube*** into a heatproof jug, add **180ml (¾ cup) boiling water** and stir to dissolve.



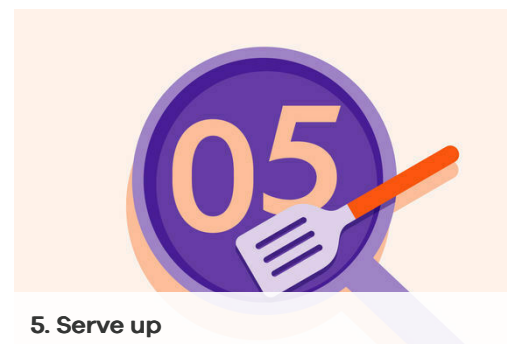
3. Warm tofu

Heat **1 tbs vegetable oil** in a medium deep frypan over medium-high heat. Cook the **tofu** for 2 mins each side or until golden. Remove from the pan.



4. Simmer curry

Heat **2 tsp vegetable oil** in the pan over medium heat. Cook the **curry paste** and **garlic**, stirring, for 1-2 mins until fragrant and the paste 'splits' (see Kitchen 101). Add the **stock** and **coconut milk** and bring to the boil, then reduce the heat to low and cook for 10 mins or until slightly thickened. Taste, then season with **salt and pepper**.



5. Serve up

Add the **tofu** and **kale leaves** to the curry and cook for a further 3-4 mins until the kale is wilted. Divide the **rice** among bowls, top with the **curry** and enjoy.



6. Kitchen 101

The oils in the pan and the curry paste will start to separate – this is what is termed as 'splitting'. Don't worry, this is a key element in a classic rendang.